



# SENDING OUT SMOKE SIGNALS TO THE BARBECUE WORLD FOR 20 YEARS & COUNTING



"A barbecuer's best friend"

## National Barbecue News

The World's No. 1 publication dedicated to the Sport of Barbecue

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As we celebrate 20 years of sending out smoke signals all across the barbecue world, we'd like to take a moment and reflect on where we have come from over the past two decades. Each month during 2010, we will feature the reprint of an article originally published during our earlier years. This month's article is reprinted from the National Barbecue News dated April 2004. We hope you enjoy this blast for the barbecue past...

### NEW BARBECUE PRODUCTS

## New fire starter gives barbecuers another choice

By NBBQN Staff

Super Cedar Firestarters from Edmonds, Wash., has one of the most useful products we have ever tested. Their one-inch thick by four-inch round disk truly amazed us.

When we first received this product to test, we were very aware of the sweet cedar smell. We quickly questioned if this was such a good idea. We hate to use anything that is going to leave behind an order or, even worse, leave an odd taste in our meat, like lighter fluid can do if it doesn't burn off before cooking.



After unwrapping the disk, we really got a nose full of the cedar inside this product, which really raised several eyebrows in question again. However, we always want to be fair in our test of products, so we decided to continue with our test.

We started with a good pile of Cowboy Lump Charcoal on top of one Super Cedar Firestarter. We were shocked to see just how quickly this product ignited. One touch from the flame of a lighter and it was going. Super Cedar got our pile of lump crackling and sizzling (almost like it was begging for some food) in about 12 minutes. As soon as the flame was out, after about 20 minutes, we realized then that we should have used about one-third of the disk rather than the whole thing to get our charcoal started.

We wasted no time getting our pile spread out into a bed of coals and putting on our beer can chickens. The help of the soon-to-be world famous Buster's Drunk Chicken Roost made this an effortless task. At this point in the test, we knew it could start a fire and be really safe about getting that part of the job done. Our next concern would not be answered until we actually tasted the meat to make sure there wouldn't be any aftertaste from using the product.



Amazingly, the chicken had not one hint of the strong cedar smell the product gave us before using it. After gobbling up everything but the bones, we decided to do a little more testing.

The box said it would light even if wet. We knew it started fast, but would it really start if it were wet? YES! We took about 1/4 of the disk and soaked it in a cup of water, put it on the fire grate, and put our lighter to it. The results were the same as the first time — one touch from the flame and presto, we had a fire.

Super Cedar Firestarters cost \$22.50 for 30 disks and includes delivery. We know we could have started three piles of charcoal with just one disk. Our calculator tells us that it cost us only 25 cents for each pile of charcoal at this price. After seeing this, we will be using this product for a long time.

Another important factor that helped make this product a winner with barbecuers is the safety factor. Unlike the propane torch or lighter fluid, this product is much safer to use. We have used everything from paint thinner to pre-soaked charcoal in the past, but now that we have found Super Cedar, we won't be using anything else.

To help National Barbecue News celebrate their 20th anniversary, Super Cedar is offering a free sample of their product!

## FREE SAMPLE

Simply send Super Cedar your ship-to address via email at [forstarts@aol.com](mailto:forstarts@aol.com) & get a FREE sample of this Super Cedar product!

You can find more information about this barbecue-friendly product by calling Thomas at 866-468-3973, or check them out on the world wide web at [www.SuperCedar.com](http://www.SuperCedar.com).

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## Sizzle & Smoke

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